

Mom's Favorite Cheesecake

Ingredients:

CRUST:

- 2½ cups graham cracker crumbs
- ½ cup butter, melted

FILLING:

- 3 (8 oz.) packages cream cheese, softened
- 1½ cups sugar
- Dash salt
- 6 eggs (room temperature)
- 1½ tsp. vanilla

TOPPING:

- 24 oz. sour cream
- 1½ tsp. vanilla
- 6 Tbsp. sugar

Directions:

Preheat oven to 325°

CRUST: Combine graham crackers and melted butter. Press into the bottom and sides of 9"x13" pan or (2) 8" pie pans. Do not bake.

FILLING: Cream together softened cream cheese, sugar and salt. Add eggs, one at a time, beating after each addition. Add vanilla and beat well.

Bake 40-45 minutes until center is set but top is not brown. Remove from oven and cool 30 minutes before adding topping.

TOPPING: Mix sour cream, vanilla and sugar. Spoon topping over warm cheesecake, spreading to edges.

Bake 10-15 minutes more. Cool on wire rack to room temperature. Refrigerate for several hours before serving.

Delicious served plain, or top with your favorite fresh fruit or pie filling. It makes a beautiful Christmas dessert served with cherry pie filling!

NOTE: This cheesecake freezes very well. Cover before freezing; thaw in refrigerator for a couple hours before serving.